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Stable coffee drink prep. - by mixing drink contg. aq. coffee extract, milk and sweetener with ester of polyglycerol fatty acid

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Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 6121640	A	19940506	JP 86251279	A	19861022	A23F-005/24	199423 B
			JP 93100476	A	19861022		
JP 2538496	B2	19960925	JP 86251279	A	19861022	A23F-005/24	199643
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Priority Applications (No Type Date): JP 86251279 A 19861022; JP 93100476 A 19861022

Patent Details:

Patent	Kind	Lat	Pg	Filing Notes	Application	Patent
JP 6121640	A		5	Div ex	JP 86251279	
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Abstract (Basic): JP 6121640 A

The method includes adding polyglycerin fatty acid ester 0.01-0.5 w/w% and citric acid monoglyceride 0.1-0.5 w/w% in the coffee drink composed of the aqueous extract of coffee, milk component and sweetener.

USE/ADVANTAGE - By using above two surfactants together, the coffee drink shows excellent emulsion stability and hardly suffered from the germination and multiplication of the spores of thermoresistant microbes..-

Derwent Class: D13